Chick'n Parmesan

DEVELOPED BY : Richie Rice at Dickinson College

Servings: 2 Serving Size: 10-12 oz.

| Ingredients | Quantity | Measure |
|----------------------------------|----------|---------|
| Rebellyous Foods chick'n patties | 8 | Ounces |
| Marinara sauce | 6 | Ounces |
| Moocho Mozzarella Cheese | 4 | Ounces |
| Rigatoni Pasta, cooked | 6 | Ounces |

Preparation

- 1. In a preheated deep fryer, fry the chick'n patties at 325 degrees until golden brown and 145 in the center.
- 2. Remove from fryer, and place on an oven tray.
- 3. Top with the marinara sauce.
- 4. Top with the Moocho Cheese.
- 5. Place into a preheated 350 degree oven and bake until 165 in the center and the cheese is as melted as it gets.
- 6. Serve alongside Rigatoni Pasta, with a little marinara sauce.

